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Composition of polysaccharides in hull-less barley sourdough bread and their impact on physical properties of bread

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Integrated sensory, nutritional, and consumer analysis of sunflower seed butter: a comparative study of commercial and prototype samples

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Physicochemical and sensorial evaluation of meat analogues produced from dry-fractionated pea and oat proteins

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Quantitative analysis of oat (Avena sativa L.) and pea (Pisum sativum L.) saponins in plant-based food products by

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The stability of phenolic compounds in fruit, berry, and vegetable purees based on accelerated shelf-life testing methodology

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Toward a comprehensive understanding of flavor of sunflower products: a review of confirmed and prospective aroma- and taste-active compounds

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